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RULE 5. The outside case may be omitted in all instances when the coffin or casket is transported in hearse or undertaker's wagon.

RULE 6. Every outside case shall bear at least four handles, and when over 5 feet 6 inches in length shall bear six handles.

RULE 7. An approved disinfectant fluid shall contain not less than 5 per cent of formaldehyde gas. The term "embalming" as employed in these rules shall require the injection by licensed embalmers of not less than 10 per cent of the body weight, injected arterially in addition to cavity injection, and 12 hours shall elapse between the time of embalming and the shipment of the body.

SOUTH CAROLINA.

Communicable Diseases—List of Diseases Made Notifiable. (Reg. Bd. of H., July 18, 1913.)

The following diseases were made reportable in South Carolina:

Actinomycosis.	Ophthalmia neonatorum (conjunctivitis of newborn infants).
Anthrax.	Paragonimiasis (endemic hemoptysis).
Cancer.	Paratyphoid fever.
Chicken-pox.	Pellagra.
Cholera, Asiatic (also cholera nostras when Asiatic cholera is present or its importation threatened).	Plague.
Continued fever lasting seven days.	Pneumonia (acute).
Dengue.	Poliomyelitis (acute infectious).
Diphtheria.	Rabies.
Dysentery:	Rocky Mountain spotted, or tick fever.
(a) Amebic.	Scarlet fever.
(b) Bacillary.	Septic sore throat.
Favus.	Smallpox.
German measles.	Tetanus.
Glanders.	Trachoma.
Hookworm disease.	Trichinosis.
Leprosy.	Tuberculosis (all forms, the organ or part affected in each case to be specified).
Malaria.	Typhoid fever.
Measles.	Typhus fever.
Meningitis:	Whooping cough.
(a) Epidemic cerebrospinal.	Yellow fever.
(b) Tuberculous.	
Mumps.	

Milk and Milk Products—Production, Care, and Sale.—(Reg. Bd. of H., Dec. 16, 1913.)

Any person owning or managing a dairy or dairy farm, the products of which are sold, shall conform to each and every rule herein set forth for maintaining and handling all such products in a cleanly and sanitary condition.

Cows.—Cows shall be in a healthy condition, and should be tested for tuberculosis once a year, and those reacting or showing evidence of tuberculosis shall be removed.

Cows shall be kept in a cleanly condition, curried and brushed daily. Bedding shall be fresh, and the temperature of the stable kept comfortable.

Location of stable.—Stable shall be located on ground which is well drained and free from any contaminating surroundings.

Construction.—Stables shall have water-tight floors and gutters for proper drainage; walls and ceilings to be tight and smooth. A proper stall for feeding shall be provided.

Light.—Provision shall be made for 4 square feet of glass light for each cow, and free from any contaminating surroundings.

Ventilation.—An automatic ventilating system should be installed if practicable.

Cubic feet of space per cow.—There shall be provided not less than 500 cubic feet of space per cow.

Barn roof.—A cover to the barn shall be provided, so as to protect cows from rain and sunshine, and if the roof is a slanting one, the lowest place shall be not less than 8 feet above the ground.

Cleanliness of stables.—Stables shall be kept clean at all times. The floors, walls, ceilings, and ledges to be kept free from dust or dirt. Mangers, partitions, and windows shall also be kept clean.

Storage of food.—If any foodstuffs are stored in the loft, the floor of such loft shall be absolutely tight, so that no particles of foodstuffs may come through. No storage of foodstuffs above the stalls shall be permitted unless the floor be tight and dust proof.

Removal and care of manure.—The barnyard shall at all times be kept clean and well drained; manure or other refuse shall be removed twice a day to a distance of at least 150 feet from the barn or stables and stored into a fly and wind proof receptacle.

Milk room—Construction.—The milk room shall be provided with doors and windows securely screened against flies; tight walls and floors, kept constantly clean; the walls and floor to be of such construction as to allow easy and thorough cleansing, and all walls and ceilings shall have ample light and ventilation.

Location of milk room.—The milk room shall be free from contaminating surroundings, and shall be removed from all barns at least 150 feet.

No portion of the building shall be used for stabling any other animal, fowls, or for sleeping purposes, nor shall any cows used for dairy purposes be stabled in any portion of the building.

No water-closet, privy, or cesspool, urinal, or other source of contamination shall be erected, kept, or permitted within 150 feet of the room or portion of the building where cows are stabled, or in which milk or other dairy product is stored, mixed, or altered.

Utensils and milking.—Water for cleaning all milk utensils shall be clean, convenient, and abundant. A small-topped milking pail is recommended. Facilities for hot water and steam shall be in the milk house and not in the kitchen.

Every care shall be taken to maintain absolute cleanliness of milking utensils, which should be thoroughly washed and sterilized in live steam before being placed in use for the reception of milk.

Personal cleanliness of employees shall at all times be maintained, who shall, before milking, wash their hands, clean their finger nails, and milk with dry hands.

The udders of cows shall be washed and dried immediately before milking.

Handling the milk.—All milk removed shall be handled by attendants having clean hands and whose outer garments are of clean, washable material. Milk shall be removed immediately from the stable and cooled immediately after milking the cow.

No person suffering from a communicable disease, or residing in a house where such disease is under treatment, and subject to quarantine, isolation,

or observation, shall in any way handle, furnish, or sell milk or its products unless especially authorized by the local health officer.

No person shall sell or offer for sale any milk or dairy product from cows which have not been tested for tuberculosis and found to be free of the disease, nor from any cow known or suspected to be suffering from any local or general disease which is liable to render the milk from said cow unwholesome, nor milk watered, or adulterated milk, or milk known as swill milk, or milk from cows that are fed on swill, garbage, or other like substance, nor any butter or cheese made from any such milk.

Slaughterhouses and Meat Markets—Sanitary Regulation. (Reg. Bd. of H., Dec. 16, 1913.)

1. No person or persons shall build or use any slaughterhouses within the limits of any town or city in the State without the consent of the local health officer; and the keeping and slaughtering of all cattle or other animals, and the preparation and keeping of all meat, fish, birds, or other animal food shall be in the manner best adapted to secure and continue their wholesomeness as food.

2. Every butcher or other person leasing or occupying any place, room, or other building wherein any cattle, sheep, or swine have been or are killed or dressed, and every person being owner, lessee, or occupant of any room or stable wherein animals are kept, or of any market, public or private, shall cause such place, room, building, stable, or market, and their yards and appurtenances, to be thoroughly cleaned and purified, and all offal, blood, fat, garbage, refuse, and unwholesome or offensive matter to be removed therefrom at least once each 24 hours after the use thereof for any purpose herein referred to. All woodwork, save floors and counters, in any building, place, or premises above mentioned shall at all times be kept thoroughly painted or whitewashed, and the floors of such building, place, or premises shall be so constructed as to prevent blood or foul liquids or washings contaminating the soil by seepage, leakage, or by any other means.

3. All slaughterhouses and markets shall be supplied by a pure and wholesome water supply.

4. No person shall urinate, defecate, or commit any nuisance whatsoever in the slaughtering pens of any abattoir or slaughterhouse, or within 125 feet thereof.

5. Markets shall be well ventilated.

6. The use of sawdust, sand, or other absorbent material on the floors of markets is prohibited.

7. Each day the stalls and stands of markets shall be washed and cleaned so as to keep them in the highest state of cleanliness.

8. In every meat market each room wherein meat is handled or stored shall be completely screened at doors, windows, and other openings with wire gauze, 18-mesh per inch in either direction, and such gauze shall at all times be kept in perfect repair. No meat offered for sale shall be exposed on the street or sidewalk.

9. The floor of every meat market shall be scrubbed once daily with water and concentrated lye, or other cleansing agent, and shall be kept clean at all times.

10. All meat that is or becomes tainted, or attacked by putrefactive bacteria, shall be removed from the premises at once or destroyed, and shall not be stored in any ice chest or refrigerator.